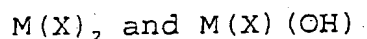


Claims

1. A mixture of salts, comprising two or more salts of formulas

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wherein M is an alkaline-earth metal cation and X is an organic carboxylic acid anion, the alkaline-earth metal being one (or more) alkaline-earth metal(s) and the organic carboxylic acid being one (or more) organic carboxylic acid(s).

2. The mixture of salts according to claim 1, wherein n in the formula $(2-n)/n$, derived from the total formula of the mixture of salts $M(X)_{2-n}(OH)_n$, is comprised in the range of 0.1-1.9, preferably 0.5-1.5 and more preferably 0.8-1.2.

3. A mixture of salts, comprising two or more mixtures of salts as defined in claim 1 or 2.

4. The mixture of salts according to any one of the preceding claims, wherein the alkaline-earth metal is calcium or magnesium, preferably calcium.

5. The mixture of salts according to any one of the preceding claims, wherein the organic carboxylic acid is a monocarboxylic acid.

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6. The mixture of salts according to claim 5, wherein the monocarboxylic acid is propionic acid or acetic acid, preferably propionic acid.

7. The mixture of salts according to any one of the preceding claims, wherein the alkaline-earth metal is calcium and the organic carboxylic acid is propionic acid.

5 8. The mixture of salts according to any one of the preceding claims, wherein the alkaline-earth metals are calcium and magnesium and the organic carboxylic acid is propionic acid.

10 9. A solution or suspension, comprising water and dissolved or suspended therein the mixture of salts according to any one of the preceding claims.

15 10. A dough, comprising the mixture of salts according to any one of the preceding claims in addition to flour, water, yeast and common salt.

20 11. The dough according to claim 10, wherein the amount of the mixture of salts is comprised in the range of 0.1-10 wt.% based on flour weight, preferably 0.2-5 wt.%, more preferably 0.3-2 wt.%, and is most preferably about 0.5 wt.%.

25 12. A method of making a bread product, comprising baking the dough according to claim 10 or 11.

13. A bread product, obtainable by the method of claim 12.